

SHARE

NEW ZEALAND ŌRA KING SALMON SASHIMI ^{gf} ^{df}	25
coconut cream, turmeric, Sri Lankan sambal, crispy curry leaf [imported]	
BUFFALO FRIED CHICKEN	23
buffalo sauce, herbed aioli, spring onion	
JAPANESE PORK BELLY ^{gfa} ^{df}	21
yakiniku sauce, pickled daikon, spring onion, fried shallots	
WHIPPED RICOTTA ^{v gfa}	23
pizza bread, chilli, hot honey, crushed pistachios	
WHIPPED HARRISSA HOMMUS ^{ve gfa}	19
pizza bread, bush dukkah, olive oil, chives	
TOMATO AND BASIL ARANCINI ^v	19
green romesco, dill aioli, parmesan	
SALT AND PEPPER EGGPLANT ^{ve}	22
spring onion, chilli, tasty salt	
WARM OLIVES ^{ve gf}	12
thyme, chilli, garlic, yuzu	
CIABATTA GARLIC BREAD ^v	14
CHEESY GARLIC PIZZA BREAD ^{v gfa}	22
confit garlic oil, camembert, mozzarella, rosemary, sea salt, parmesan	
EYRE PENINSULA OYSTERS [AUSTRALIAN]	^[3] ^[6]
natural ^{gf}	15 26
pickled rockmelon mignonette ^{gf}	17 29
kilpatrick ^{gf}	17 29
CHEESE PLATE ^{v gfa}	25
local cheese, dried apricots, cashews, quince paste, strawberries, crackers	

CLASSICS

TEMPURA-BATTERED FISH ^{gfa}	34
South Australian Gummy Shark, chips, garden salad, lemon, tartare [Australian]	
AUSTRALIAN SALT & PEPPER SQUID	33
chips, garden salad, lemon, lime aioli [Australian]	
CHICKEN SCHNITZEL	^[half] 23 ^[full] 27
panko crumbed, chips, garden salad	
BEEF SCHNITZEL	28
panko crumbed, chips, garden salad	
VEGAN SCHNITZEL ^{ve}	28
chips, garden salad	
ADD SAUCE	
+ gravy, mushroom, diane, pepper	+ 3
+ red wine jus ^{gf}	+ 5
ADD TOPPINGS	
+ parmigiana	+ 4
+ Hawaiian	+ 4.5
+ vegan parmigiana ^{ve}	+ 4.5
+ kilpatrick	+ 5
+ garlic prawn sauce ^{gf} [Australian]	+ 14

GRILL

200G CHARGRILLED EYE FILLET ^{gfa}	49
300G YODER-SMOKED SCOTCH FILLET ^{gfa}	51
300G YODER-SMOKED PORK CUTLET ^{gfa}	39
ALL SERVED WITH	
chips, onion rings, steak salad with cos lettuce, bacon, cherry tomato, Caesar dressing	
ADD SAUCE	
+ gravy, mushroom, diane, pepper, chimichurri	+ 3
+ red wine jus ^{gf}	+ 5
+ garlic prawn sauce ^{gf} [Australian]	+ 14

MAINS

TASMANIAN ATLANTIC SALMON ^{gfa}	42
potato rosti, broccolini, tomato salsa, green romesco, crispy leek [Australian]	
LAMB RAGU	35
pappardelle, 12 hour slow cooked lamb shoulder, rich sugo sauce, pangrattato, parmesan	
JAPANESE CHICKEN BREAST ^{gfa}	37
spiced potatoes, roast baby carrot, golden curry sauce, pickled cabbage, grilled flat bread	
VEGAN MAULTASCHEN ^{ve}	36
potato and spinach dumplings, tomato lentil sauce, sautéed spinach, fried leek	
12-HOUR PRESSED LAMB ^{gfa}	38
wild mushroom purée, broccolini, baby carrot, garlic chat potatoes, fried enoki mushrooms, red wine jus	

BURGERS, WRAPS & SANDWICHES

CHEESEBURGER ^{gfa}	27
beef patty, cheese, onion, pickles, lettuce, tomato, burger sauce	
BUFFALO CHICKEN BURGER	27
fried chicken, buffalo sauce, dill mayonnaise, cos lettuce, cheese, pickles	
VEGAN CHICKEN BURGER ^{ve}	28
plant based vegan schnitzel, slaw, pickled onion, vegan chipotle aioli, vegan cheese	
CHICKEN WRAP	26
fried chicken, lettuce, tomato, onion, pickles, cheese, lime aioli	
FISH BURGER	28
tempura battered South Australian Gummy Shark, lettuce, onion, tomato, pickles, tartare [Australian]	
STEAK SANDWICH	28
marinated eye fillet, onion, capsicum, green tomato and jalapeño relish, lime aioli, cheese	
ALL SERVED WITH CHIPS AND AIOLI	
+ gluten free bun ^{gf}	+ 3

HAND STRETCHED 10 INCH PIZZAS

POTATO AND ROSEMARY ^{v gfa}	27
garlic oil, rosemary, potato, sea salt, mozzarella	
TOMATO AND BASIL ^{v gfa}	26
tomato sugo, basil, bocconcini, parmesan, mozzarella	
SMOKED HAM AND PINEAPPLE ^{gfa}	29
tomato sugo, pineapple, smoked ham, mozzarella	
SOPRESSA AND HOT HONEY ^{gfa}	29
tomato sugo, sopressa salami, onion, chilli honey, mozzarella	
CHICKEN AND JALAPEÑO ^{gfa}	30
tomato sugo, chicken, jalapeño, onion, capsicum, dill aioli, mozzarella	
SURF AND TURF ^{gfa}	35
garlic cream, prawns, onion, smoked wagyu, chives, mozzarella [Australian]	
SMOKED HAM AND TRUFFLE ^{gfa}	30
truffle cream, ham, onion, mushroom, mozzarella	
+ gluten free base ^{gf}	5
+ vegan cheese ^{ve}	4
+ chilli oil	1.5

SALADS & BOWLS

CAESAR ^{gfa}	26
cos lettuce, bacon, parmesan, sourdough croutons, poached egg, anchovies, caesar dressing	
NOURISH BOWL ^{ve gf}	27
harissa hommus, quinoa, baby spinach, roast sweet potato, baby beetroot, zucchini, avocado, crispy chickpeas, soy miso dressing	
MEXICAN BOWL ^{ve gf}	27
black rice, corn salsa, chipotle aioli, guacamole, cos lettuce, nacho crumb, pickled onion	
+ grilled chicken ^{gf}	+ 8
+ crispy chicken	+ 8
+ halloumi ^{v gf}	+ 8
+ smoked salmon ^{gf} [Australian]	+ 11

SIDES

SEASONAL VEGETABLES ^{v gfa}	14.5
baby spinach, garlic butter	
SALT & VINEGAR CHAT POTATOES ^{v gfa}	14.5
chives, parmesan	
CHIPS ^{v gfa}	12
tomato sauce, lime aioli	
WEDGES ^v	14.5
sweet chilli, sour cream	
SWEET POTATO CHIPS ^v	14.5
lime aioli	

DESSERT

TIRAMISU BROWNIE ^v	16
dark chocolate fudge brownie, coffee mascarpone, cocoa, dehydrated raspberries	
NUTELLA OREO COOKIE SLICE ^v	16
whisky caramel, oreo crumb, cookies and cream gelato	
HAZELNUT BUENO SLICE ^{ve gf}	16
hazelnut praline, coconut ice cream, dark chocolate ganache	
CHEESE PLATE ^{v gfa}	25
local cheese, dried apricots, cashews, quince paste, strawberries, crackers	



^v vegetarian ^{ve} vegan
^{gf} gluten free ^{gfa} gluten free available

Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens.
15% surcharge applies on public holidays.